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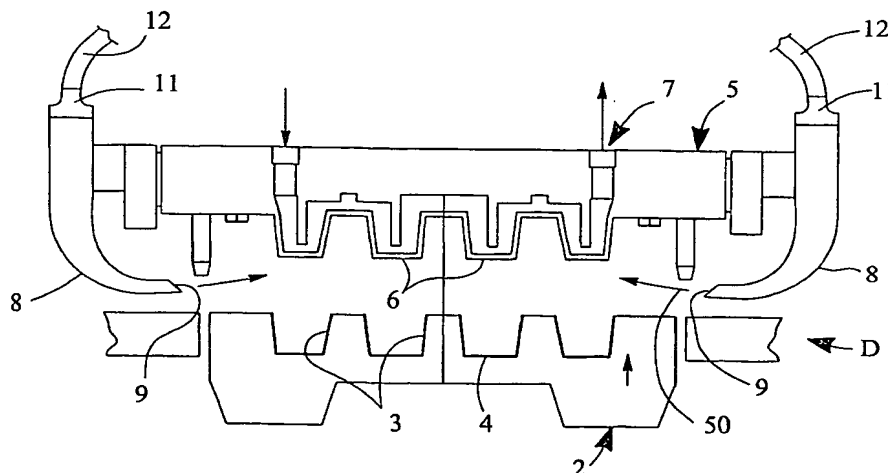
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(54) Title: **DEVICE AND METHOD FOR CONTROLLING THE CONDENSATE AND/OR FROST FORMATION IN CHOCOLATE SHELL MOULDING**



(57) Abstract: A device for controlling the condensate or frost formation in chocolate shell production has a mould (2), provided with a plurality of recesses (3) for liquefied or softened chocolate (4) and a die (5) cooled by cooling means (7) and including a plurality of protrusions (6), each fit to be inserted into a respective below recess (3) to mould a chocolate shell, in cooperation therewith, in a maximum approach condition (A) between the die (5) and the mould (2). The device (1) further includes: at least one supply means (8) whose outlet (9) flows directly into the environment and it is orientated in the direction of protrusions (6); dehumidification means (10) to feed the at least one supply means (8) with dehumidified air (50). The supply means (8) is fit to blow dehumidified air (50) nearly at ambient pressure, at least in mutual detachment conditions (D) of mould (2) and die (5), toward the protrusions (6) so preventing the formation thereon of water condensate or frost.

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